

# **AN ULTRA HIGH PRESSURE HOMOGENIZATION PROCESS FOR MAKING A STABLE PROTEIN BASED ACID BEVERAGE**

## **ABSTRACT OF THE INVENTION**

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This invention is directed to a process for preparing a stable suspension of an acid beverage, wherein a hydrated protein stabilizing agent (A) and a flavoring material (B) are combined as a preblend (I) and combined with either a slurry of a homogenized protein material (C) or a homogenized preblend (II) of a hydrated protein stabilizing agent (A) and a slurry of a protein material (C) to form a blend and

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pasteurizing and homogenizing the blend wherein the homogenization of the blend is carried out in two stages comprising a high pressure stage of from 8000-30,000 pounds per square inch and a low pressure stage of from 300-1000 pounds per square inch;

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wherein the acid beverage composition has a pH of from 3.0 to 4.5.